

STARTERS + SHAREABLES

SMOKED JALAPEÑO CORNBREAD	\$9.5
Served with Honey Butter	
PULLED PORK MAC + CHEESE	\$12
Creamy and decadent classic topped with Pulled Pork	
ONION RINGS	3 \$9.5 6 \$12.5 9 \$14
Hand-breaded, Sweet Colossal Onions	
JUMBO FRIED MUSHROOMS	5 \$9.5 10 \$14
With Horseradish Sauce	
FIRE-KISSED WINGS	\$16
10 Wings Rubbed with Cajun spices & Grilled over Hickory	
BURNT ENDS	\$16
Choose Two. Beef, Pork or Sausage	
SMOKED SALMON DIP	\$15
With Remoulade, Capers, & Diced Red Onion	
BARBECUE SHRIMP	\$17
Hickory Grilled & Topped with Barbecue Butter Sauce	

BARBECUE ENTREES

Served with Fries, except the Pulled Pork Mac + Cheese	
BURNT ENDS	\$17
Choose Two. Beef, Pork or Sausage	
SLICED MEAT	\$16
Choose Two. Beef Brisket, Turkey, Pulled Pork or Sausage	
FIRE-KISSED WINGS	\$18
10 Wings	
BARBECUE STUFFED POTATO	\$16
Pulled Pork, Chopped Burnt Ends or Turkey Topped with Cheddar Cheese, Sour Cream, Butter & Green Onions	
PULLED PORK MAC + CHEESE	\$16.5
Creamy and decadent classic topped with Pulled Pork	
PORK SPARE RIBS	\$17
Four Center-cut Ribs	
HONEY-GLAZED BABY BACK RIBS	\$20
One-half Slab	
KANSAS CITY COMBO	PICK 2 \$16.5 PICK 3 \$21.5
Choose 2 or 3	Substitute Ribs
Pulled Pork	Beef Burnt Ends
Beef Brisket	Pork Burnt Ends
Turkey	Smoked Sausage
Bone-In Chicken	+\$1
	Pork Spare Ribs
	Beef Ribs
	Baby Back Ribs
	Lamb Ribs
	Crown Prime Beef Rib
	+\$2
	+\$4
	+\$5
	+\$6
	+\$18

SANDWICHES

Served with Fries	
SOUTHERN JACK	\$15
Pulled Pork	
POOR RUSS	\$15
1/2# Chopped Burnt Ends	
JUMBO	\$15
1/3# Choice of Two. Beef Brisket, Pulled Pork, Turkey, or Sausage	
SMOKIN' RUSS	\$15.5
Chopped Burnt Ends + Jalapeños, Spicy Sauce, Cheddar & Jack Cheese	
HATFIELD	\$15.5
1/2# Choice of Two. Beef Brisket, Pulled Pork, Turkey, or Sausage	
MAYOR	\$15.5
Chopped Burnt Ends topped with Creamy Coleslaw	
THE WHOLE PIT	\$15.5
Brisket + Turkey topped with Hickory Pit Beans	
BIG PIG	\$16
Pulled Pork, Smoked Ham, Bacon, Smoked Provolone, Fried Onion Ring + Mustard Barbecue sauce	
CHIPOTLE CHICKEN CLUB	\$15.5
Pepper Jack, Bacon + Chipotle Ranch	
GRILLED SALMON SANDWICH	\$16.5
Arugula, Tomato, Onion + Remoulade	

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your health risk of foodborne illness, especially if you have certain medical conditions.

FAMILY-STYLE ‘CUE (serves 2-3)

Served with Hickory Pit Beans, Cheesy Corn, & Creamy Coleslaw	
ROUNDUP	\$38
Pork Spare Ribs, Beef Brisket, Pulled Pork, Turkey	
BURNT END COMBO	\$38
Beef & Pork Burnt Ends	
PORK SPARE RIB SLAB	\$38
Full Slab	
HONEY-GLAZED BABY BACK RIB SLAB	\$45
Full Slab	
BEEF BACK RIB SLAB	\$40
Full Slab	
TASTE OF KANSAS CITY	\$45
Pork Spare Ribs, Beef Brisket, Pulled Pork, Fire-Kissed Wings	
THE PITMASTER	\$46
Pork Spare Ribs, Beef & Pork Burnt Ends + Sausage, Fire-Kissed Wings	
JACK’S BEST	\$50
One Crown Prime Beef Rib, Baby Back Ribs, Beef Burnt Ends	

FAMILY-STYLE ADD-ONS	
Beef Brisket or Beef Burnt Ends (1/2 Pound)	+ \$12.5
Honey-Glazed Baby Back Ribs (6 ribs)	+ \$18
Beef Ribs (4 ribs)	+ \$19
Lamb Ribs (10 ribs)	+ \$25
Crown Prime Beef Rib	+ \$23

FROM THE HICKORY-FIRED GRILL

Served with Choice of Side	
HONEY-CHIPOTLE CHICKEN	\$18
Hickory-Roasted Chicken Breast with Honey-Chipotle Barbecue Sauce	
ARKANSAS TOPPER	\$20
Barbecue Chicken Breast + Choice of Barbecue Meat + Cheddar & Jack Cheese	
BLACKBERRY SALMON*	\$21
Topped with Blackberry barbecue sauce	
BARBECUE SHRIMP	\$21
Hickory grilled & topped with Barbecue Butter sauce	
JACK’S BARBECUE TROUT	\$21
Whole boneless Ruby Red Trout with a sweet glaze	

HICKORY-SMOKED PRIME RIB

Served with Choice of Side. Available Friday through Sunday	
10 OZ	\$30
16 OZ	\$40

SOUP + SALADS

BURNT END STEW	\$9.5
Hearty stew with Carrots, Potatoes, and Beef Burnt Ends	
SMOKED CHICKEN CHOPPED SALAD	\$17.5
Mixed Greens, Smoked Chicken, Bacon, Eggs, Tomatoes, Cornbread Croutons + Tossed in Ranch Dressing	
HARVEST SALAD	\$15.5
Mixed Greens, English Cucumbers, Tomatoes, Maple Spiced Pecans, Blue Cheese Crumbles, Dried Figs, Red Onion + Tossed in Honey Mustard Vinaigrette	
GRILLED SALMON SPINACH SALAD*	\$17.5
Spinach Mix, Strawberries, Maple Spiced Pecans, Bacon, Feta Cheese, Red Onion + Tossed in Sweet Vinaigrette	
GARDEN SALAD	SMALL \$7 LARGE \$11
Mixed Greens, Carrots, Cucumber, Tomatoes, Red Onion, Bacon, Croutons + Ranch, Blue Cheese, Honey Mustard or Creamy Italian	
SPINACH SALAD	SMALL \$7 LARGE \$11
Spinach Mix, Strawberries, Maple Spiced Pecans, Bacon, Feta Cheese, Red Onion + Tossed in Sweet Vinaigrette	

CLASSIC SIDES \$5.5

FRENCH FRIES	HICKORY PIT BEANS
CREAMY COLESLAW	CHEESY CORN BAKE
POTATO SALAD	
SIGNATURE SIDES	
CHEESY POTATO BAKE	\$7
LOADED BAKED POTATO	\$7
BROCCOLI WITH ROASTED GARLIC BUTTER	\$6
GARDEN OR SPINACH SALAD	\$7

FRESH LEMONADE	\$4.5
Seasonal Flavors or Plain. Free Refills.	

HANDCRAFTED COCKTAILS

SMOKIN' JACK'S BLOODY MARY	- House-made Bloody Mary mix, Tom's Town Vodka, Burnt End stuffed olives, All-purpose Rub	\$10
CUCUMBER JALAPEÑO MARGARITA	- Lunazul Tequila, cucumber, jalapeno, lime, agave, salt	\$12
KC LEMONADE	- Fresh Lemonade, Blackberry, J Rieger Vodka	\$12
TROPICAL PARADISE	- RumHaven coconut rum, Malibu Pineapple, Malibu Mango, pineapple, orange juice	\$10
FAMILY FASHIONED	- J. Rieger Private Stock Jack Stack Barbecue, Union Horse Rye, smoke, bitters, charred orange	\$15
RED SANGRIA	- Red wine, triple sec, apricot brandy, orange, lemon	\$10
FREIGHT HOUSE ESPRESSO MARTINI	- Roasterie infused Wheatley Vodka, Kahlúa, vanilla	\$12

WINE We Proudly Serve a 7 oz Pour

WHITE + ROSÉ + SPARKLING	GLASS	BOTTLE
Pinot Grigio, Scarpetta <i>Italy</i>	\$10	\$40
Rosé, The Pale <i>France</i>	\$9	\$30
Sauvignon Blanc, King Estate <i>Oregon</i>	\$9	\$30
Sauvignon Blanc, Kim Crawford <i>New Zealand</i>	\$12	\$42
Chardonnay, William Hill <i>Napa Valley</i>	\$9	\$30
Chardonnay, The Federalist <i>Mendocino County</i>	\$11	\$40
Riesling, Relax <i>Germany</i>	\$9	\$38
Moscato, Cupcake <i>Italy</i>	\$9	\$32
Prosecco, Zonin <i>Italy</i>	\$9	
Sparkling, Mumm Napa Brut <i>Napa Valley</i>		\$40
RED	GLASS	BOTTLE
Cabernet, Robert Mondavi 'Private Selection' <i>Central Coast</i>	\$9	\$30
Cabernet, Louis Martini <i>Sonoma</i>	\$12	\$44
Cabernet, Bonanza <i>California</i>	\$14	\$50
Cabernet, Stag's Leap Wine Cellars "Artemis" <i>Napa Valley</i>		\$90
Cabernet, Caymus <i>Napa Valley</i>	\$25	\$110
Cabernet, Caymus 'Special Selection' <i>Napa Valley</i>		\$200
Pinot Noir, Meiomi <i>California</i>	\$13	\$46
Pinot Noir, Benton-Lane <i>Oregon</i>	\$14	\$54
Zinfandel, Caricature Old Vine <i>Lodi, Central Valley</i>	\$10	\$34
Malbec, Trivento <i>Argentina</i>	\$9	\$30
Merlot, Starry Night <i>France</i>	\$11	\$40
Red Blend, Conundrum <i>California</i>	\$10	\$38
Red Blend, Tre Leoni <i>Napa Valley</i>	\$12	\$44
Red Blend, Prisoner <i>California</i>		\$90

BEER + SELTZER

DRAFT	
Bud Light	\$5
Blue Moon	\$6.5
▣ Boulevard Unfiltered Wheat	\$6
▣ Boulevard Tank 7	\$8
▣ Boulevard Space Camper IPA	\$6.5
▣ Boulevard Seasonal	price varies
▣ KC Bier Co Dunkel	\$6.5
▣ Martin City Seasonal	price varies
▣ Crane Brewery Seasonal	price varies
▣ Sandhills Brewing Seasonal	price varies
BOTTLES + CANS	
▣ Boulevard Pale Ale	\$6
Bud Light	\$5
Budweiser	\$5
Coors Light	\$5
Miller Lite	\$5
Michelob Ultra	\$5
Modelo Especial	\$6
Shiner Bock	\$6
Stella Artois	\$6.5
Guinness	\$7
▣ MCBC Hardway IPA	\$6.5
Angry Orchard Crisp Apple Cider	\$6.5
Holidaily Favorite Blonde Ale	
*Gluten Free	\$6.5
Buckler, Non-Alcoholic	\$5
SELTZER	
▣ Boulevard Quirk	\$7

WHISKEYS

- Jim Beam
- Jack Daniel's
- Buffalo Trace
- Crown Royal
- Jameson
- Bulleit Rye
- Maker's Mark
- Angel's Envy
- 1792
- Woodford Reserve
- Weller Special Reserve
- Four Roses Single Barrel
- Eagle Rare
- EH Taylor
- Blanton's
- ▣ Union Horse Rivalist American Single Malt Whiskey
- ▣ Union Horse Reunion Rye
- ▣ J. Rieger Kansas City Whiskey
- ▣ J. Rieger Private Stock Jack Stack BBQ
- ▣ Tom's Town Double Oaked
- Johnnie Walker Black
- Macallan Sherry Oak 12 year
- The Glenlivet 18 year

VODKAS

- New Amsterdam
- Tito's
- Wheatley Vodka
- Grey Goose
- Ketel One
- ▣ 360 Lemon
- ▣ 360 Vanilla
- ▣ Tom's Town Vodka

GINS

- Beefeater
- Bombay Sapphire
- Tanqueray
- Hendrick's

RUMS

- Bacardi Silver
- RumHaven Coconut
- Captain Morgan Spiced
- Plantation Original Dark Rum
- Malibu Mango
- Malibu Pineapple

TEQUILAS

- Lunazul Blanco
- ▣ Una Familia Reposado
- Patron Silver
- Don Julio 1942